

AMENDMENTS TO THE CLAIMS

1. (currently amended) A fat or oil composition comprising a polyvalent unsaturated fatty acid component and sucrose acetate isobutyrate ~~an emulsifying agent having an HLB of 4 or less~~, wherein the amount of the sucrose acetate isobutyrate ~~emulsifying agent having an HLB of 4 or less~~ is from 25 to 300 parts by weight, based on 100 parts by weight of the polyvalent unsaturated fatty acid component.

2. (original) The fat or oil composition according to claim 1, wherein the polyvalent unsaturated fatty acid component is at least one member selected from the group consisting of polyvalent unsaturated fatty acids, salts of polyvalent unsaturated fatty acids and polyvalent unsaturated fatty acid esters.

3. (currently amended) The fat or oil composition according to claim [[1 or]] 2, wherein the polyvalent unsaturated fatty acid is at least one member selected from the group consisting of docosahexaenoic acid, docosapentaenoic acid, eicosapentaenoic acid and arachidonic acid.

4. (currently amended) A foodstuff ~~Foodstuff~~ comprising the fat or oil composition as defined in any one of claims 1 to 3 ~~Claim 1~~.

5. (currently amended) An oil-in-water ~~droplet~~ emulsion composition comprising the fat or oil composition as defined in any one of claims 1 to 3 ~~claim 1~~ and a polyglycerol fatty acid ester.

6. (currently amended) A foodstuff ~~Foodstuff~~ comprising the oil-in-water droplet emulsion composition as defined in claim 5.

7. (new) An oil-in-water emulsion composition comprising a fat or oil composition and a polyglycerol fatty acid ester, wherein said fat or oil composition comprises a polyvalent unsaturated fatty acid component and an emulsifying agent having a hydrophilic-lipophilic balance (HLB) of 4 or less, and wherein the amount of the emulsifying agent having an HLB of 4 or less is from 25 to 300 parts by weight, based on 100 parts by weight of the polyvalent unsaturated fatty acid component.

8. (new) The oil-in-water emulsion composition according to claim 7, wherein the polyvalent unsaturated fatty acid component is at least one member selected from the group consisting of polyvalent unsaturated fatty acids, salts of polyvalent unsaturated fatty acids and polyvalent unsaturated fatty acid esters.

9. (new) The oil-in-water emulsion composition according to claim 8, wherein the polyvalent unsaturated fatty acid is at least one member selected from the group consisting of docosahexaenoic acid, docosapentaenoic acid, eicosapentaenoic acid and arachidonic acid.

10. (new) A foodstuff comprising the oil-in-water emulsion composition as defined in any one of claims 7 to 9.